

# CHRISTMAS DAY *Menu*

## Starter Grazing Plates (LGO, LDO, VO, VGO)

A selection of cured meats, smoked salmon, oysters, king prawns, antipasto vegetables, marinated olives, assorted cheeses, mixed nuts, fruits, dips, crudities, breads & crackers

Vegan separate antipasto plate, olives, mixed nuts, fruits, crudities, breads & crackers

## Mains

Pressed lamb shoulder, chicken saltimbocca, shaved honey glazed leg ham, sage stuffing and red wine jus (LGO, LDO)

Pressed mushroom, apricot & nut roast, baked cauliflower, salt & peppered eggplant (LGO, LD, VG)

## Vegetables & Salads served to share on table

Garlic & herb roasted potatoes, carrots & pumpkin, charred baby broccoli & green beans

Mixed leafy greens, heirloom cherry tomatoes, cucumber, pickled onion (LG,LD)

## Kids

Choice of Crumbed Tenderloin, Fish & Chips, Mini Roast

## Dessert

House made Christmas pudding, vanilla bean custard, Chantilly (LGO, VGO)

PARKSIDEHOTEL